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CALISAYINE

COCKTAIL

BITTERS,

The Prince of Pick-me-ups.

REGISTERED TRADE MARK.

REGISTERED TRADE MARK.

A DELICIOUS LIQUEUR BITTERS.

An Appetiser, An Exhilarant,
and a Constitutional Renovator.

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And on each Capsule (CALISAYINE COCKTAIL BITTERS.)

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YEATMAN'S

CALISAYINE

COCKTAIL

BITTERS.

A FEW forms are compiled in this little pamphlet for making drinks of different kinds, some of American origin. As a rule, we folks of England know but little of a variety of compounds, which form delicious beverages, and possess the charm of novelty—thus relieving the monotony of the few varied drinks now known to all. Nothing so quickly restorative and renovating, to the system fatigued by late hours and a little dissipation, can be obtained to equal a Cocktail—whether it be of spirit or champagne; and the tonic bracing effect of the Calisayine Bitters to the jaded stomach and wearied nerve is immediately perceptible. The Cocktail is of comparatively recent introduction, and, when made of good tonic bitters, is certainly the prince of pick-me-ups. As a morning cordial and corrective, and as an appetiser, taken shortly before meals, it is infallible; not alone this, but it is an aid to digestion. In the manufacture of Yeatman's Calisayine Bitters the choicest selected tonic barks are used. The Bitters are made under the personal supervision of Mr. Yeatman, who for two score years has been engaged in the professions of medicine and chemistry.

"I know of no nutritive and bracing tonic," says Dr. Seguin, "of so excellent a character as Yeatman's Calisayine—so named, I conjecture, from the Calisaya bark, being known as the best of the Peruvian family of barks. I consider these Bitters, when combined with wine or spirit—or, in fact, with water only—to be a healthful tonic to the debilitated stomach, the relaxed nerve, and the whole system. I have suggested the use of them to patients of both sexes, and frequently recommended them for children who wanted 'tone,' always with good effect."

A speciality of Yeatman's Calisayine Bitters, and which no other bitter possesses is its liqueur character, and it may be drank as a liqueur. The intensity of the bitter principle is in part disguised, and this not at the expense of the tonic powers, for this preparation is peculiarly rich in the possession of a large percentage of the medicinal properties of the finest of many barks, and forms a delicious tonic liqueur cordial, and health nourisher.

The Calisayine Bitters are recommended by a host of the medical profession for the use of delicate ladies and children, and are guaranteed to be perfectly harmless.

"I have tried your Calisayine Bitters," writes an eminent London Physician, "and think highly of them. They form an elegant tonic. The well-known good effects of Calisaya as a tonic are appreciated ; but in your compound you have so happily combined aromatics, &c., that, to my mind the most delightful tonic cordial ever introduced is discovered—fascinating to the palate," &c., &c.

"Ex-M.P." writes :—"Your Bitters prevent sea-sickness. I crossed the Channel last week—rather rough, too, and, for the first time in my life of crossing, was free from *mal de mer*. I took a cocktail, of gin and your Bitters, when I felt symptoms of the first hiccough (we all know what that signals). Let me tell you, by the bye, I added a good squeeze of lemon juice to my cocktail.

"I've crossed the Channel many times—
Each time made contribution
Unto the crested waves that rolled,
And heaved my constitution ;

"But now I fear no more the roll,
Or undulating motion,
Of any screw or paddle boat
That plies upon the ocean.

"Give me a Cocktail made of gin
And Calisayine Bitters ;
I'll have no fear of 'Steward—here !'
Or any other critters."

Dr. W. E. Stone writes :—"Your Bitters (appropriately named, by an invented word, 'Calisayine') certainly possess in a marked manner tonic and, if I may use the expression, toning properties. We of the profession know *Calisaya* to be the best of Peruvian bark tonics ; and your combination of other ingredients evidently tends, while making a very pleasant compound, to add materially to the acting and active principles of the bark. I cheerfully recommend the use of your Bitters."

A pearl, dissolved in rosy wine, by Anthony was deemed libation fit for beauteous Cleopatra. Had Yeatman's Calisayine Cocktail Bitters been at that time a boon existing, Anthony might have saved the sacrifice of a valuable pearl, and Cleopatra enjoyed a finer drink than any rosy wine could yield.

No. 1.—To make a Bottle of Cocktail, for Travelling, Boating, Fishing, Shooting, Pic-nic, and other Parties

"If I had a thousand sons, the first human principle I would teach them should be to forswear thin potations, and to addict themselves to sack."—SHAKESPERE—*King Henry IV.*, iv. 3.

To a wine bottle, half or two-thirds full of brandy, gin, whiskey, or rum, put a half wineglassful of Yeatman's Calisayine Bitters, and fill with water. When variety is wanted, use in addition a liqueur-glassful of Maraschino, Curacoa, Noyeau, or Chartreuse. A novel feature of Yeatman's Calisayine Cocktail Bitters, and which no other bitter possesses, is, they require no sugar when used for cocktails. This is a great boon to travellers.

Note—The addition of a squeeze of lemon juice to a cocktail is an improvement.

No. 2.—Gin Cocktail.

"Come, gentlemen, I hope we shall drink down all unkindness."—*Merry Wives of Windsor*, i. 1.

Put a half teaspoonful or more of Calisayine Bitters into a tumbler; add a wine-glass of gin, a little water, and, if approved of, some ice. Mix well. This may be varied

by adding a small quantity of any liqueur and a little lemon peel.

N.B.—If preferred sweeter, a little sugar or syrup may be added; and syrup of raspberry, or any kind of syrup, for variety, may be used in all kinds of cocktails.

The following, and one or two other forms for drinks, we have taken from an excellent little book, named "American and other Drinks," compiled by Mr. Leo Engel, of the Criterion, published by Tinsley Brothers.

No. 3.—Fancy Cocktail.

(*Use a small tumbler.*)

"I'll drink to her as long as there is a passage in my throat."—*Twelfth Night*, i. 3.

This drink may be made the same way as gin, brandy, or whiskey cocktail, and strained into a fancy wine-glass, a piece of lemon-peel placed on the top, and a strawberry; the edge of glass moistened with lemon juice, and dipped in powdered sugar.

No. 4.—Brandy Cocktail.

(*Use a small tumbler.*)

"O knight thou lack'st a cup of canary; when did I see thee so put down?"—*Twelfth Night*, i. 3.

A half teaspoonful or more of Calisayine Bitters, wine-glass two-thirds full of brandy (or full, if preferred), a little water, squeeze of lemon, some ice; mix well, and strain.

No. 5.—Japanese Cocktail.

(*Use a tumbler.*)

"Drink a health to me; for I must hence, and farewell to you all."—*Taming the Shrew*, iii. 2.

One tablespoonful of Orgeat syrup, a teaspoonful of Calisayine Bitters, wine-glass of brandy, a couple of pieces of lemon-peel ; fill tumbler one-third with ice, and stir well with a spoon.

No. 6.—Jersey Cocktail.

(*Use a tumbler.*)

"And when she drinks, against her lips I bob."—*Midsummer Night's Dream*, ii. 1.

One teaspoonful Calisayine Bitters, fill tumbler with ice and cyder, mix well, and place on top lemon peel.

No. 7.—Brandy Crusta.

"Dost thou think because thou art virtuous there shall be no more cakes and ale?"—*Twelfth Night*, ii. 3.

A crusta is made in the same way as a fancy cocktail, and may be formed of gin, whiskey, or any kind of spirit, with a little lemon juice and a small lump of ice added. Mix all in a tumbler, take a fancy coloured wine-glass, pare half a lemon in one long narrow strip, fit it into wine-glass, and pour crusta in, having previously moistened edge of glass with lemon juice, and dipped in sugar.

No. 8.—Whiskey Cocktail.

(*Use a tumbler.*)

"Three times they breath'd, and three times did they drink."—*King Henry IV.*, i. 3.

Half a teaspoonful or more Calisayine Bitters, wine-glass Irish or Scotch whiskey, a piece of lemon peel, fill one-third full of ice, shake all well together, and strain into a wine-glass. A squeeze of lemon juice may be added, and at times, by way of variety, a little of any kind of liqueur.

No. 9.—Champagne Cocktail.

"The red wine must first rise in their fair cheeks, my lord; then we shall have them talk us to silence." *King Henry VIII.*, 1. 4.

In making champagne cocktail (to my thinking the king of drinks) the high-priced brands of champagne are not needed—a Saumur, at 24s. per doz., will answer the purpose equally well. I quote from Sam Weller: "It is the seasoning which makes the pie—mutton, beef, or veal;" so it is the Calisayine Bitters that make any brand of Champagne a pleasure to the palate.

A friend of mine noted for his excellent dinners, and the fact that at the table all were invariably lively and chatty, even before the soup was removed, told me his secret was to have handed to each guest, before dinner commenced, a champagne cocktail! "This," said he, "not only has a happy influence on the brain and tongue, but appetises my guests—and don't the ladies like it! My dinners were always done justice to, and I had the pleasing knowledge that 'good digestion would wait on appetite,' by means of the Calisayine Bitters."

Put half a teaspoonful of Calisayine Bitters to a glass of champagne and a little ice; or, if for a number, put in a jug two dessert-spoonfuls of Calisayine Bitters for each bottle of champagne, and some ice. In each glass put a piece of lemon peel, or a strawberry. A little Maraschino may be added.

No. 10.—Stars and Stripes.

(*For a Pousse Café.*)

"You shall not choose but drink before you go."—*Taming the Shrew*, v. i.

Pour gently down the side of a liqueur glass, first one

part of Calisayine Bitters ; then, with the glass sloped, carefully down the side a second part Maraschino ; lastly, a third part brandy. Hold up to the light, you'll see stripes ; drink, and you'll see stars.

No. 11.

(*After Coffee, the following is charming.*)

"Thou art a scholar ; let us therefore eat and drink. Marian, I say !—a stoop of wine."—*Twelfth Night*, ii. 3.

A liqueur glass, equal parts, all well blended : Calisayine Bitters, Curacoa, Maraschino, and brandy. Delightfully refreshing to the palate.

The above may be varied by using any liqueur, such as Chartreuse, Kummel, Noyeau, Anniseed, Benedictine.

No. 12.—Sherry and Bitters.

"Faith, sir, we were carousing till the second cock ; and drink, sir, is a great provoker of three things."—*Macbeth*, ii. 3.

Add a quarter of a teaspoonful or more, according to taste, of Calisayine Bitters to a wine-glass of sherry, and put in a piece of ice, if desired.

No. 13.—Rum Punch.

"Go, brew me a pot of sack, finely."—*Merry Wives of Windsor*, iii. 5.

Equal parts Santa Cruz rum and Jamaica rum (or Jamaica rum alone), add a dash or two Calisayine Bitters, six parts water, lemon and sugar to suit taste.

No. 14.—Whiskey Punch.

"I think I shall drink in pipe-wine first with him."
—*Merry Wives of Windsor*, iii. 3.

Take a wineglassful either Scotch or Irish whiskey, a few dashes Calisayine Bitters, and add to half a tumbler of hot water, in which a little sugar has been dissolved, and a slice of lemon placed on top. If cold punch is wanted, use cold water.

[Gin and brandy punches may be made in the same way, either hot or cold.]

No. 15.—Claret Cup.

"Good faith, this same young sober-blooded boy doth not love me, nor a man cannot make him laugh; but that's no marvel—he drinks no wine."—*King Henry IV.*, iv. 3.

A wine-glass of brandy, liqueur-glass each Calisayine Bitters and either Curacoa or Maraschino, juice of a lemon, a few lumps of sugar rubbed on the rind of the lemon, two or three slices of cucumber, one bottle of claret, one bottle of Taunus water, and ice.

No. 16.—Champagne Cup.

"Go, fetch me a quart of sack: put toast in it."—*Merry Wives of Windsor*, iii. 5.

Wineglassful brandy, two tablespoonfuls Maraschino, one tablespoonful Calisayine Bitters, sprig of verbena, one bottle champagne, one bottle Taunus water; ice.

No. 17.—Mint Julep.

(*Juleps may be made of any kind of spirit.*)

"Nay, daughter, carry the wine in; we'll drink within."—*Merry Wives of Windsor*, i. 1.

Put into a tumbler a dozen or so sprigs of mint, a teaspoonful of powdered sugar, a little water, and some chipped ice. Well bruise mint, and add a wine-glass of brandy, with a dash or two Calisayine Bitttes. Reverse the mint, putting stalks downward; drink through a straw.

No. 18.—Brandy Smash.

"Tell not me! When the butt is out we will drink water: not a drop before."—*Tempest*, iii. 2.

Three or four sprigs of mint, two teaspoonfuls of powdered sugar, tablespoonful of water; put in a tumbler half full of shaved ice, smash well together, and add a wine-glassful of any spirit, to which a dash or two of Calisayine Bitters has been added; drink through a straw. On top of drink any portion of fruit in season may be placed.

No. 19.—Sherry Cobbler.

"Farewell, my hearts; I will to my honest knight, Falstaff, and drink canary with him.—*Merry Wives of Windsor*, iii. 2.

Two wine-glasses of sherry, dessert-spoonful of powdered sugar, two slices of orange, in a tumbler filled with shaved ice; dash of Calisayine Bitters, shake well. Drink through a straw.

[Cobblers may be made as above with any kind of wine or spirits.]

No. 20.—Whiskey, Gin, or Brandy Nectar.

"Like lime-twigs set to catch my wingéd soul!—
Give me some drink."—*King Henry VI.*, 2P., iii. 3.

Put in a soda-water tumbler a wineglassful of either spirit, with half a teaspoonful or more of Calisayine Bitters, a slice or two of either orange or lemon; add a bottle of lemonade, and some ice. This is a delicious and refreshing drink.

[N.B.—Calisayine Cocktail Bitters added to any kind of aerated or mineral waters is excellent.]

No. 21.—Mr. Mantalini's "Demnition Delicious."

"And hath sent your worship a morning's draught of sack."—*Merry Wives of Windsor*, ii. 2.

Take a tablespoonful of lime-juice cordial, add half a teaspoonful or more of Calisayine Bitters, and fill tumbler with seltzer, or any kind of aerated or mineral water; put in a piece of ice. A cooling and refreshing summer beverage.

No. 22.—Ale Cup.—"Mr. Weller's Weneration."

"The white sheet bleaching on the hedge—
With hey! the sweet birds—O how they sing!—
Doth set my pugging teeth on edge;
For a quart of ale is a dish for a king."

Winter's Tale, iv. 2.

Into a quart pot grate some ginger, add two teaspoonfuls Calisayine bitters, in a glass of gin, then a pint of ale heated, and two teaspoonfuls of sugar. to be drunk while it is foaming.

No. 23.—Mr. Micawber's "Morning Magnet."

"Adversity's sweet milk, philosophy, to comfort thee."—*Romeo and Juliet*, iii. 3.

Into a tumbler put a teaspoonful or more of Calisayine Bitters, a wineglassful of Jamaica rum, and fill up with milk, which may be sweetened, if preferred. An excellent nourishing drink for early birds, especially when going bathing.

No. 24.—The Pickwick Club "Constitutional."

"Give me an egg, nuncle, and I'll give thee two crowns.—What two crowns shall they be?—why, after I have cut the egg i' the middle, and eat up the meat, the two crowns of the egg."—*King Lear*, i. 4.

Beat the yolk of two eggs well in a basin; add to this—first, one pint of boiled milk, with a few lumps of sugar dissolved in it, and then one pint of whiskey, with a tablespoonful of Calisayine Bitters in it. Serve in claret glasses. A nourishing stimulant, excellent after a day of fatigne, and just as good after a day of idleness.

No. 25.—Egg Nog.—Newman Nogg's "Nonpariel."

"That's meat and drink to me now."—*Merry Wives of Windsor*, i. 1.

Yolk of three eggs, four ounces of powdered loaf sugar, beat well together; add a gill of brandy or Jamaica rum, with a tablespoonful Calisayine Bitters mixed in either and a wine-glass of Madeira, or brown

sherry. Whip the whites of the eggs to a stiff froth, and beat with the mixture ; then stir in three pints of milk.

This is a delicious and very nourishing drink—not heating or over stimulating. It forms the Christmas and new year's bowl of the Southern States of America. Can be iced, if wished, with a little grated nutmeg put on top.

No. 26.—Mrs. Nickleby's "Nerve Nourisher."

"And sometimes make a drink to bear no barm."—*Midsummer Night's Dream*, ii. 1.

Put in a tumbler a teaspoonful or more of Calisayine Bitters, add one third (or one half) milk, and fill with soda water. Ice can be added, if wished.

Most of our physicians recommend this drink. It forms a nutrient tonic.

Mrs. M. E. L., of South Kensington, writes :—"For debility of the stomach, and other existing troubles incidental to indigestion, our family physician ordered milk and soda water as a beverage, but it at times troubled digestion. A friend suggested the addition of Calisayine Bitters, and (after its trial being permitted by my professional atte ndant) it was adopted. The effect was most satisfactory ; the tonic influence of the Bitters not only assisted the easy digestion of the milk, but afforded me a charming beverage and stimulated appetite. My little daughter has also benefited by its use."

No. 27.—Calisayine Cream Pearl Syrup.

"The pearl that pleased your Empress."—*Titus Andronicus*, i. 2.

Loaf sugar half a pound, milk one pint, boil, and when cold strain, and add half a wine glassful of Calisayine Bitters. Put in a tumbler one-third of this and fill with soda, or seltzer, or Apollinasis water, or any aerated or mineral water.

This delicious tonic syrup should always be kept at hand. It renders a tumbler of water at once a delightful thirst quencher, and, while fascinating the palate, tones the stomach and system, which is always more or less wearied where thirst exists ; and to the many who object to water alone as a beverage will be a boon. Ladies and children will obtain a nourishing tonic. All our lady friends are charmed with it.

No. 28. — Calisayine Cream Pearl Syrup, made with Condensed Milk.

Special for Yachts, Steamships, &c.

Take condensed milk two tablespoonfuls dissolved in half a pint of water, and add half a wineglassful of Calisayine Bitters, Use a wine lassful of this in a tumbler of water, or any kind of ærated water. Or take two teaspoonfuls of condensed milk dissolved in a teaspoonful of Calisayine Bitters, and add to a tumbler of water or ærated water.

No. 29.—Elysium Long Drink

"Lengthened sweetness long drawn out."

CREAM PEARL SYRUP. — A wineglassful to a tumble of water ; ice if desired.

No. 30.—The Templar's Tea Nectar.

"Wil't please you taste of what is here."—*Tempest*, iii. 2.

Wine glassful of Calisayine Cream Pearl Syrup put in a tumbler of cold tea, slice of lemon, and ice.

No. 31. — Temperance Tea Punch.

"Caudle, thy morning taste to cure."—*Timon of Athens,* iv. 3.

A teaspoonful of Calisayine Bitters; tumbler half full of milk; fill with cold tea, sweetened if preferred.

No. 32.—Tea Punch.

"Has a taste as sweet as any cordial."— *Winter's Tale,* v. 3.

Wineglassful Calisayine Cream Pearl Syrup, tablespoonful brandy, or any kind of spirits, or sherry, or Madeira, tumbler of cold tea, two slices of lemon or orange—ice. Hot punch same way, using hot tea.

No. 33.—Mississippi Punch.

"Inventions to delight the taste."—*Pericles,* i. 4.

Half teaspoonful Calisayine Bitters, wine-glass brandy, half wine-glass Jamaica rum, half wine-glass whiskey, half ditto water, one-and-a-half tablespoonful sugar, quarter of a large lemon; fill tumbler with shaved ice, put on top small pieces of orange and berries in season; drink through a straw.

No. 34.—Roman Punch.

"By my troth, most pleasant."—*Love's Labour Lost,* iv. 1.

Tablespoonful of sugar, ditto raspberry syrup, teaspoonful Calisayine Bitters, wineglass Jamaica rum, half ditto brandy, juice of half a lemon, fill with shaved ice, dash with port wine.

No. 35.—The Ladies' Thimbleful.

"Wil't please you taste of this?"—*Tempest.*

One-third each brandy, Calisayine Bitters, Curacoa. This is a delicious French café drink, and so is BRANDY SCAFFA; half brandy, half Maraschino, two dashes Calisayine Bitters.

"A good sherris sack hath a twofold operation in it. It ascends me into the brain; dries me there all the foolish, and dull, and crudy vapors which environ it: makes it apprehensive, quick, forgetive, full of nimble, fiery, and delectable shapes; which delivered o'er to the voice (the tongue), which is the birth, becomes excellent wit."—*King Henry IV.*, iv. 3.

"Wine" (from its stimulating influence, &c.), says Liebig, "as a means of refreshment, where the powers of life are exhausted—of giving animation and energy where man has to struggle with days of depression—as a means of correction and compensation where misproportion occurs in nutrition, and the organism is deranged in its operations, and as a means of protection against transient organic disturbances, *wine* is surpassed by no product of nature or art." But even better than wine, for a reason to be presently stated, spirit and water, or wine with Calisayine Bitters added, is better than wine or spirits alone, for the reason that it frequently happens after the stimulating influence of wine has subsided depression follows; this is entirely avoided when these Bitters are added, as from their tonic effect the nervous tone is left strengthened.

As a cordial stomachic and delightful liqueur, and for oppression after meals, indigestion, or indiscretion in eating. Take a liqueur glass of Calisayine Bitters.

Testimonials.

From "The Lancet."—June 14th, 1879.

"CALISAYINE COCKTAIL BITTERS. (Yeatman & Co., 119, New Bond-street.)—This is a powerfully aromatic and agreeable tonic. It is founded, of course, on the well-known Calisaya bark, but is artfully compounded. Many recipes for its use are given, and those that we have tried certainly yielded pleasant drinks."

From "The Times."—October 1, 1879.

Yeatman's Calisayine Bitters are superior to others exhibited at the Agricultural Hall. These delicious liqueur bitters were approved of by all who tasted them, and the syrup made with this and milk, conbined with soda-water, was the sensational drink of the exhibition.

"Morning Advertiser," October 1, 1879.

Passing to the wholesale department of the Exhibition, where the tasting stalls are situate, the first that greets the visitor on entrance is a very suggestive one. Although being at the beginning would seem to be at the very end of the show, for it is the establsment for what is termed the "Prince of pick-me-ups.' This production consists of what is certainly a very pleasant and, as we understand, wholesome production, known by the very Yankee-sounding title of Yeatman's ' Cocktail Bitters." The priority claimed for them is that they are not only pleasant to the taste, but are one of the finest possible tonics, the cocktail bitters being selected from the choicest tonic barks. These bitters are applicable to every kind of drink, and administered in milk form a most delicious beverage.

From "The Licensed Victuallers' Guardian." May 24th, 1879.

"COCKTAIL BITTERS.—A very elegant preparation, under the name of Yeatman's Calisayine Cocktail Bitters, has recently been brought before the notice of public, and we have no doubt, from the intrinsic merits of the production, that it will very speedily work its way to the front. Licensed victuallers will find these Bitters, which are prepared by Messrs. Yeatman & Co., 119, New Bond-street, Purveyors to the Queen and the Government, very useful in making up of the various kinds of 'Cocktail' now so much in vogue. A speciality of these Bitters, and which no other bitter possesses, is its liqueur character and it may be drunk as a liqueur."

From "Sketch."—June 14th, 1879.

"With the approach of hot weather, nothing is more desirable than a cool and refreshing drink. For those who desire a tonic, an appetiser, a nerve nutrient, an exhilarant, and a constitutional renovator, the CALISAYINE BITTERS, manufactured by Messrs. Yeatman & Co., Purveyors to the Queen and the Government, 119, New Bond-street, London, W., will be found a delicious beverage. They are recommended by prominent physicians, and will be found delicious in mixture with spirits, champagne, or sherry; while a teaspoonful in a tumbler of water or milk and soda-water, makes a most cooling, tonic and refreshing beverage."

From "The Sunday Times."—May 25th, 1879.

"YEATMAN'S CALISAYINE BITTERS.—The new description of Cocktail Bitters prepared by Messrs. Yeatman & Co., and called Calisayine, may be recommended as a pleasant, effective, and perfectly safe tonic. It is manufactured of the choicest kinds of barks, and

may be advantageously used in combination with wine, spirits, or mineral waters."

From "Land and Water."—May 24th, 1879.

"SUMMER DRINKS.—When the thermometer is at 90 deg. in the shade, one's balance at the bankers very low, one's wife at the sea side, and the nurse and all the children at home, a pick-me-up is most certainly required. Some people take their sherry and bitters, and others have recourse to the gin bottle, temperance folks go in for shrub and peppermint. Messrs. Yeatman and Co. Purveyors to the Queen and the Government, have introduced a patent and peculiar pick-me-up, bearing the technical name of Calisayine (*Anglice*, cocktail), for forming different drinks. It is excellent in milk also."

From "The Caterer and Hotel Proprietors' Gazette."—June 7th, 1879.

"CALISAYINE COCKTAIL BITTERS.—This preparation, introduced by Messrs. Yeatman & Co., Purveyors to the Queen and the Government, makes a capital morning 'Pick-me-up,' and is equally grateful blended with the cunningly concocted 'drinks' which we owe to American inventiveness. The bitter principle is supplied by the most aromatic of the quinine-yielding barks, so that the preparation possesses tonic virtues of a high order. It is not overpoweringly bitter, and its aromatic, pleasant taste makes it acceptable when taken alone as a liqueur. In a pamphlet entitled 'Drinks, and How to make Them,' Messrs. Yeatman give some good recipes for Cocktails, Cups, and such like concoctions, in which the 'Calisayine Bitters' figure as an essential ingredient. These compounds will scarcely fail to meet the approval of the connoisseur in curious drinks. As

an early morning drink, we have tried a mixture of milk and soda-water, in equal parts, flavoured with a *soupçon* of Calisayine Bitters, and the experiment occasions no regret."

From "Sketch."—June, 1879.

"TOWN TALK.—The talk of town, for the moment, is Calisayine Bitters; and talking of talk, if towns could talk, what town would mention a celebrated pick-me-up? Why—Calais, sayin' 'Bitters.'

"At the clubs, the talk is of Cocktails and Cocktail Bitters. In the lobby of the House, I heard a talk last night as to why Mr. Pickwick and Weller (on the label) should have a frog as company. Taper told Tadpole a Darwinism, said one, 'As the tadpole in the waterdom of frogdom wore a tail, it was proper that the 'survival of the fittest,' when it attained frog 'evolution' should have a tail and a 'Cocktail' at that!' Another suggested that the Bitters, like unto the frog, would make its way by 'leaps and bounds.'

"Any way, it is a delicious preparation, and a first-rate pick-me-up. Messrs. Yeatman, of 119, New Bond-street, have given society the best tonic bitters ever invented, and deserve success."

From Dr. I. Z., 80, Brook Street, Grosvenor Square, W.

"Messrs. Yeatman & Co.,

'Gentlemen,

"Your 'Calisayine Bitters' are certainly a charmingly flavoured aromatic tonic and a good appetiser. With champagne, wine, of spirits, a tonic exhilarant is at hand, and combined with milk and soda-water, an excellent tonic nutrient is formed. As a digestive liqueur, after meals, it is admirable, and the exist-

ence in your combination of Calisaya Bark, aromatics, &c, will doubtless attract the commendable attention of the profession.

"Yours truly,

"I. Z."

From "Industry."—August 15, 1879."

"PICK-ME-UPS."—One of the most dangerous, and yet wide-spread customs of the present day is the almost universal and growing habit of drinking bitters Take a seat for a couple of hours in a West-end bar affected by the sallow youths of the city when "seeing life," and out of every six glasses of malt liquor you will see that five at least contain "bitter," Bitter, and nothing but bitter, morning, noon, and night, is the beverage of these youths, because, forsooth, they consider it "good form." But eventually a fearful Nemisis reckons with the offenders, and dyspepsia, want of appetite, general lassitude, and disinclination for business are chronically manifested. What is the consequence? The unfortune sufferer leaves home in the morning having been unable to touch his possibly unappetising breakfast, and, before he is fit to make an attempt at work, has to resort to the assistance of a potion skilfully concocted for these occasions, and known as a "pick-me-up." Now, there are pick-me-ups *and* pick-me-ups; from the "greased lightning" of the Southern States to the simple "gin and bitters" of London. Until lately, the only variety of bitters that one could procure at an average London bar were the "orange" and the "Angostura" bitters—the names of which show their composition—and, at some few houses, the "Dutch" bitters. These latter are principally composed of gentian. But the *habitual* use of either "Dutch" or "Angostura" is injurious, producing the effects we have briefly mentioned as following the excessive and long-con-

tinued use of bitter beer. And, for most men, orange bitters are too insipid. Fortunately, Messrs. YEATMAN & Co., of New Bond-street, have introduced a new bitter, which, while being so deliciously compounded that it may be taken alone as a liqueur, may yet be made the basis of a variety of charming drinks, alike grateful to the palate and beneficial to the stomach. The compound known as the "Calisayine Cocktail Bitters" is styled by its inventor "the prince of pick.me-ups;" and there is no doubt, from the known composition of the liquid, that it is so. The basis is the Calisayine bark, the most effective and tonic of the Peruvian barks; and, so far from injuring the digestion, weakening the stomach, and debilitating the nervous centres—as do ordinary bitters—the Calisayine not merely assists digestion at the time, but tend to strengthen it for the future, as well as to give tone to the system generally. They are called "cocktail" bitters, because they are the finest bitters that can be used in the compounding of that most superlative of drinks. Nothing so quickly restorative and renovating to the system, fatigued by late hours and dissipation, can be obtained to equal a cocktail—whether of spirit or champagne; and the tonic bracing effects of the Calisayine Bitters to the jaded stomach and shaken nerve is immediately perceptible. Messrs. YEATMAN & Co. issue a little *brochure* containing many admirable receipts of cocktails, cups, punches, and fancy drinks, in all of which the Calisayine may be used with advantage. We cannot forbear putting our readers in possession of one of these—a *pousse caffe*, called "Stars and Stripes." and which, if they try, they will thank us for. The instructions are as follows: "Pour gently down the side of a liqueur glass, first, one part of Calisayine bitters; then, with the glass sloped, carefully down the side a second part Maraschino; lastly a third part brandy. Hold up to the light, you'll see stripes; drink, and you'll see stars."

From the "European Mail."

It is claimed, and we think justly, by Messrs. Yeatman & Co., of New Bond-street, that their Calisayine Cocktail Bitters are superior to anything of the kind ever made. That great morning reviver, the "Cocktail," depends on the bitters quite as much as on the purity of the wine or the spirit with which it is made. Messrs. Yeatman's bitters, specially prepared under the personal supervision of the senior of the firm, are made principally from the Calisaya bark. The morning cocktail as a corrective for late hours, and "mildly scooping it" over night, is the infallible remedy, from the North-West Territory to the Levee of New Orleans—nay, even from the liquorless Mayne to the Cliff House near the Golden Gate; and this matutinal medicine is getting rapidly acclimatised wherever the English language is spoken. In addition to the introduction of really high-class tonic bitters for cock-tails, Messrs. Yeatman demonstrate in a most handy little pamphlet how these cock-tails should be made. A careful perusal of these recipes would, we are convinced, bread up the Good Templar, and possibly destroy the inflexible resolution of the great Sir Wilfred himself. The very titles and Shakesperian quotations which head each of these marvellously clear directions how to manufacture cool refreshing drinks are equal in thirst-provoking powers to the famous "Bolony sausage," which Petroleum V. Nasby always carried as an "inciter." Drinks are made not only pleasant, but healthy, by means of Messrs. Yeatman's Calisayine Bitters.....But we have said enough, and in calling attention to these bitters, have done our duty.

From the "British Trade Journal."

CALISAYINE BITTERS.—The Americans have introduced the "Britisher" to several new forms of drink

and novel combinations of the forms already known. The bitters known under the above title are a new introduction of Messrs. Yeatman. The total abstainer can conscientiously, and the heavy drinker can beneficially, use the bitters as a pleasant restorative. Milk, tea, syrups, and bitters for the one ; spirits or wine and bitters for the other. Of the former combinations the milk and bitters is a most agreeable and reviving drink, harmless for all.

From "La Mode Illustree."

In Yeatman's Calisayine Cocktail Bitters my readers will find a valuable and unique preparation, and one which, more especially to those who have accustomed themselves to sal volatile, will be peculiarly acceptable. By strengthening the nerves and giving tone to the stomach it will remove all depression. It may be taken in cold water, or, like other bitters, added to wine or spirits, and is agreeable. It is named after a bark called Calisaya, of a kind similar to Peruvian Bark, and, like that, possesses exclusive advantages with the addition of greater palatableness. In calling the Calisayine Bitters "The Prince of Pick-me-ups." Messrs. Yeatman may be accredited with being modest, as it may be truly called the "King" of them. It is manufactured solely by Messrs. Yeatman & Co., of Yeast and Currie Powder notoriety, at 119, New Bond-street, W., and is obtainable of all grocers and wine merchants, &c.

From the "Licensed Victuallers' Guardian."

The Calisayine Bitters will be found one of the most refreshing drinks out. We have before referred to the excellent tonic qualities of the Calisayine Cocktail Bitters invented by Mr. Yeatman, of New Bond-street, and the good opinon we have formed of them seemed

to be generally endorsed by those who visited the tasting department of the "Show."

"Bicycling & Athletic Journal."—October 2, 1879.

Again, we can recommend all our friends to the "Calisayine Cocktail Bitters," called the "Prince of Pick-me-Ups," made by Messrs. Yeatman and Co., 119, New Bond-street, and we would suggest that they procure from this firm a little work named, "Drinks, and how to Make Them," which is equally suited to the wants of a total abstainer as to he who indulges in the juice of the grape. A glass of champagne cock-tail, manipulated by a member of the firm and handed to us, in which the bitters in question were present, caused us to wish we were near neighbours to the courteous gentleman who dispensed this hospitality.

From the "Licensed Victuallers' Gazette." October 4, 1879.

Entering from the eastern end, the first stand which meets the eye is that of Messss. Yeatman & Co., of 119, New Bond-street, who have a large display of their Calisayine Cocktail Bitters, and who are giving away champagne, gin cock-tails, and delightful milk drinks made with their charming bitters.

TANGLEWOOD HOUSE, S.
June 15th, 1879.

DEAR KATE,

I must write you the news of the week;
Flora Flimsy's engaged to be married!
And to whom do you think?—Why to Percival Peak,
Who the honours of Cambridge last carried;
Cerulean Longhose is half mad of pique,
And Beatrice Bowstring for rage can scarce speak.

Mamma is quite happy—I hope *now* her nerves,
As M.D. says, "will keep well in tone."
She takes soda and milk, in place of *the herbs*,
But as this did not quite suit alone,
She was told Calisayine Bitters to use,
And her praise of these Bitters is now quite profuse.

We are having such fun! You know Colonel Tring
(The great friend of *your* dear Captain Stubb),
He came here to dinner, and what should he bring
(I believe from the Marlborough Club),
Well—a bottle of Bitters, some "Cocktails" to make;
I wish you'd been here, for this and our sake.

So a "Cocktail Champagne" before dinner we had,
Of Bitters Calis-ayine made.
It is so delicious! If your appetite's bad,
You need not a bit be afraid;
The Bitters will quite appetise you for meat,
And most things in the *menu* you're sure of to eat.

But to hear Colonel Tring talk of "smashes" and "slings"
(All made with these Bitters, you know),
And "Cocktails" and "Juleps," and all sorts of things,
It would surely amuse you, I vow.
He says and declares that this Mr. Yeatman,
By inventing these Bitters is now quite a great man.

P.S.
At Henley we hope to see you and Bel Witters,
Captain Stubb says he'll join us, and bring down some Bitters.

S. P.

USED IN THE QUEEN'S KITCHENS & ADOPTED BY THE GOVERNMENT.

YEATMAN'S YEAST POWDER:

The Perfection of Baking Powder.

Delicious and Digestive Home-made Bread can be prepared ready for Baking in a few mimutes.

Specially adapted for PASTRY and PUDDINGS of all kinds. Economising Eggs and Butter.

The Yeast Powder renders Pastry exceedingly light and wholesome, a teaspoonful is equal in effect to four Eggs

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YEATMAN'S YEAST POWDER

Is used in HER MAJESTY'S KITCHEN, and after Analyses made by Professor ABEL, of Woolwich Arsenal, and Dr. PARKES, of Netley Hospital, it was adopted by the Government. The reports made as to its Excellence and Wholesomeness by these scientists; also Dr. HASSAL, Author of "Food and its Adulterations," are in a marked manner favourable and eulogistic, and it is admitted that Bread made with the YEAST POWDER is more easily digested than that made by the old process with brewer's yeast; moreover it is more nutritious, keeps moist for days, does not sour or mildew, and it is a boon for dyspeptics and those of weakened digestion.

No acidity is generated, and the gluten, sugar, starch, and other nutritious components of flour remain by the use of YEATMAN'S YEAST POWDER unimpaired. It is used in the households of thousands of our most prominent families, among whom: Sir Wm. Gull, M.D., Admiral Nepean, the Bishop of Peterboro', Lord Eversley, Lord Skermersdale, &c., &c. It is especially useful in India, China, Africa, the Colonies, and all latitudes where English "home-made bread" is a luxury. Among its many merits it will resist damp, and will remain in good preservation for years in any climate.

Thousands of testimonials have been received and can be seen at 119, New Bond Street. It is admitted by all to be infinitely superior to the usual Baking Powders, and the objectionable alkaline taste caused by these powders does not occur with YEATMAN'S YEAST POWDER.

YEATMAN'S YEAST POWDER is superior to German Yeast, inasmuch as the latter sours in a warm temperature. The Yeast Powder resists even the temperature of the Indies or the Tropics. Owners of Yachts, Commanders of Steam Ships, and Mariners generally discover in this preparation an article long wanted.

Report called for by the WAR OFFICE on YEATMAN'S YEAST POWDER.

"Bread was baked by men of the supply branch of the Army Service Corps; YEATMAN'S YEAST POWDER was used the whole time, and the experiment proved *highly satisfactory*. The Powder does not seem liable to be affected by damp, and I should strongly recommend its use in all future Expeditions. The advisability of adopting YEATMAN'S YEAST POWDER may I think, be considered as clearly proved.

(Signed) J. W. MURRAY,
Assist-Commissary General.

WAR OFFICE, *Aug. 1st*, 1870."

ZULU WAR.

YEATMAN'S YEAST POWDER was used during the Zulu Campaign for making Bread for the troops engaged. Among other stores despatched to the seat of war, were 35,000 lbs. of YEATMAN'S YEAST POWDER.

When preparing for eventualities in respect of the Turko-Russian War, 40,000 lbs. of YEATMAN'S YEAST POWDER were requisitioned, with continuous orders to follow.

YEATMAN'S

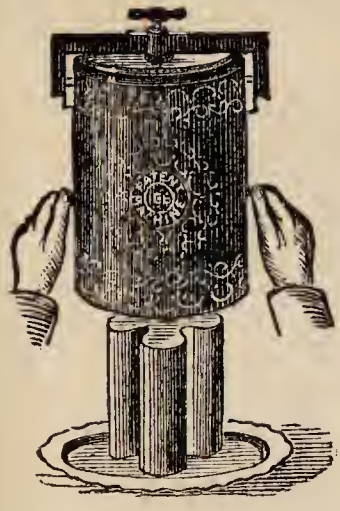
ROYAL INDIAN CURRIE POWDER

The purest and most delicious Currie in the world.

USED IN HER MAJESTY'S KITCHEN.

IN BOTTLES, 1s. & 2s.

THE NEW AMERICAN
ICE CREAM & WINE FREEZER



For making clear ice with the freezing crystal as before mentioned, and for making two kinds of Ices, or Ice Creams, at one time, either with ice and salt or the freezing crystal.

This machine is also constructed so as to Frappée Wine, &c., in six minutes.

SIZES AND PRICES OF MACHINES.

		£	s.	d.
No. 1	Pint with two Moulds complete ...	2	10	0
,, 2	Quarts ,, ,, ,, ...	3	15	0
,, 3	Pint one Plain ,, ,, ...	2	2	0
,, 4	Quart ,, ,, ,, ...	3	3	0
,, 5	Frappee Machine for One Bottle ...	1	1	0
,, 6	ICE, CREAM & WINE FREEZER with two Fluted Moulds complete, and for 1 bottle	3	17	6
,, 7	Ice, Cream & Wine Freezer, with one plain mould, and for 3 bottles ...	5	5	0
Inexhaustible Freezing Crystal, per tin,		1	1	0

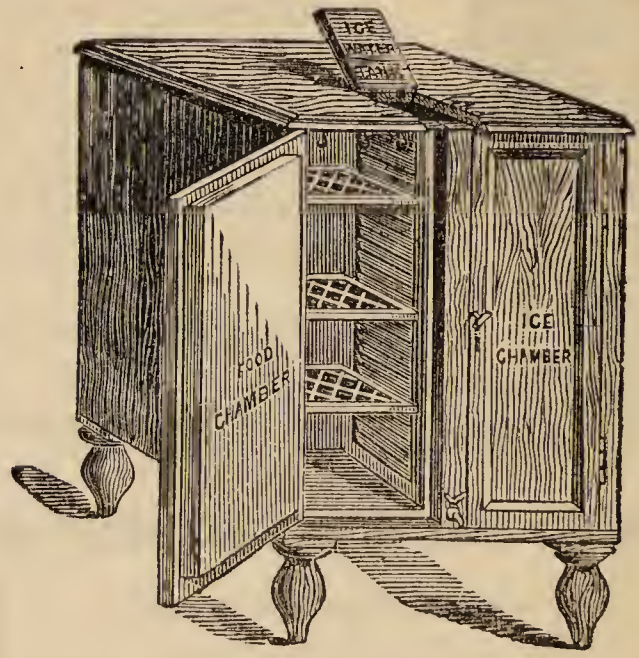
Shown in Practical Operation at the

ATMOSPHERIC CHURN COMPANY

WOOLF & CO. PROPRIETORS,
119, NEW BOND STREET, LONDON.

THE AMERICAN CABINET

REFRIGERATOR.



Meat, Fish, Butter, Fruit, &c., may be kept together without one influencing the flavour of the other. Hence, Mutton, Beef, Game, Poultry, &c., can be preserved until used. Perfectly dry, quite sweet, odourless, and wholesome. Free from the close smell discovered in all other Refrigerators.

To be seen in practical operation at the

ATMOSPHERIC CHURN COMPANY,

WOOLF & CO., PROPRIETORS,

119, NEW BOND STREET, W.

Ice Boxes and Refrigerators, from 27s. 6d.